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ジーン

古見さんは、コミュ症です。

49

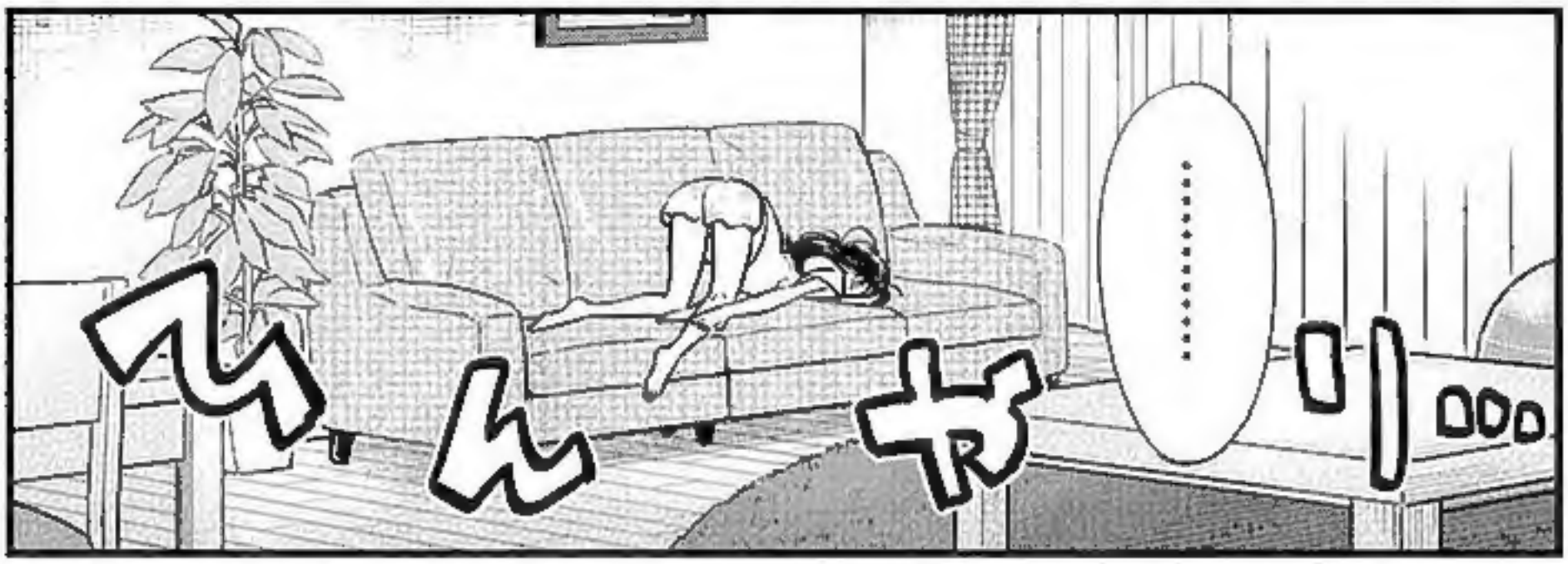
A hot day

SHE WANTS TO SLEEP SOME MORE.
うと
うと

IT'S HOT.
THERE IS NO AIR CONDI-TIONER IN KOMI-SAN'S ROOM.

ひんやり
MORNING SHOUKO. WANT SOME BREAKFAST?

ドサッ
コロコロ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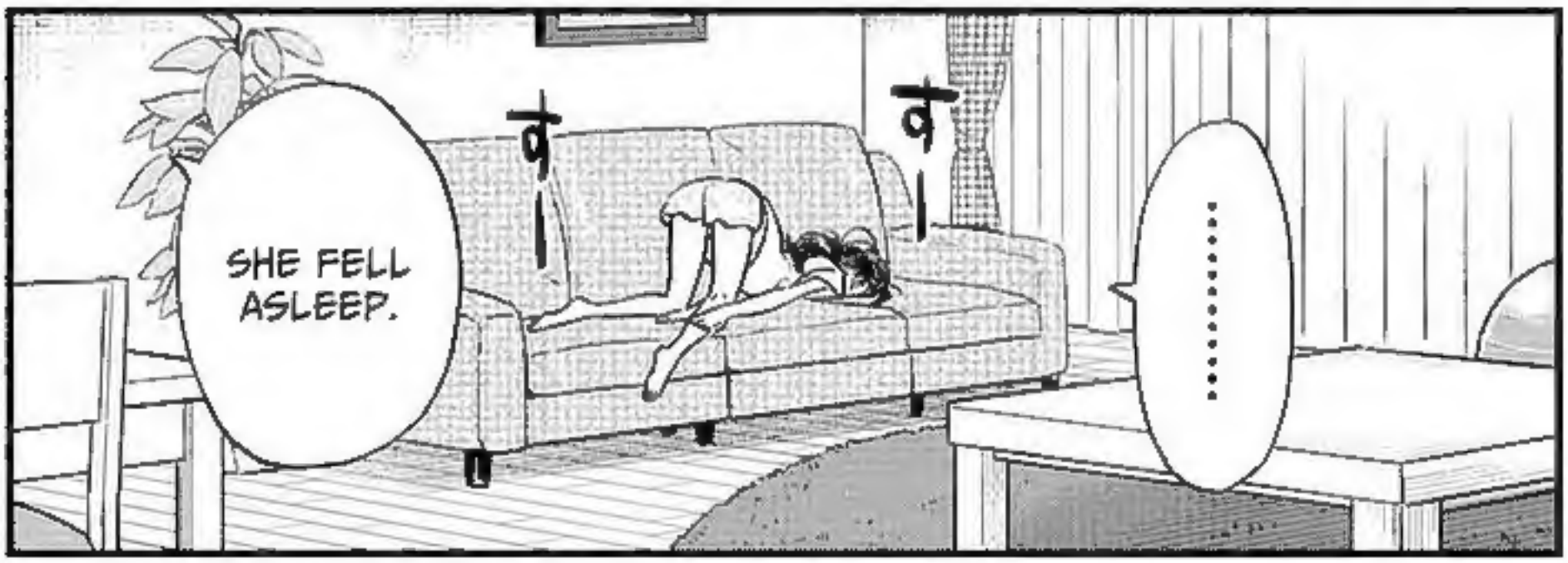
SHE FELL ASLEEP.
ゴロ
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.....

KOMI-SAN WOKE UP 30 MINUTES LATER.

もぐ

もぐ

NOD こくり

!

ARE YOU FREE TODAY, SHOUKO?

.....

with cleaning, laundry, housework and stuff

YOU'RE A GOOD GIRL SO WILL YOU HELP MOMMY OUT?

DON'T ACT LIKE YOU DIDN'T HEAR.

もぐもぐもぐも

THIS GIRL IS SO HAUGHTY AT HOME.

だら〜ん

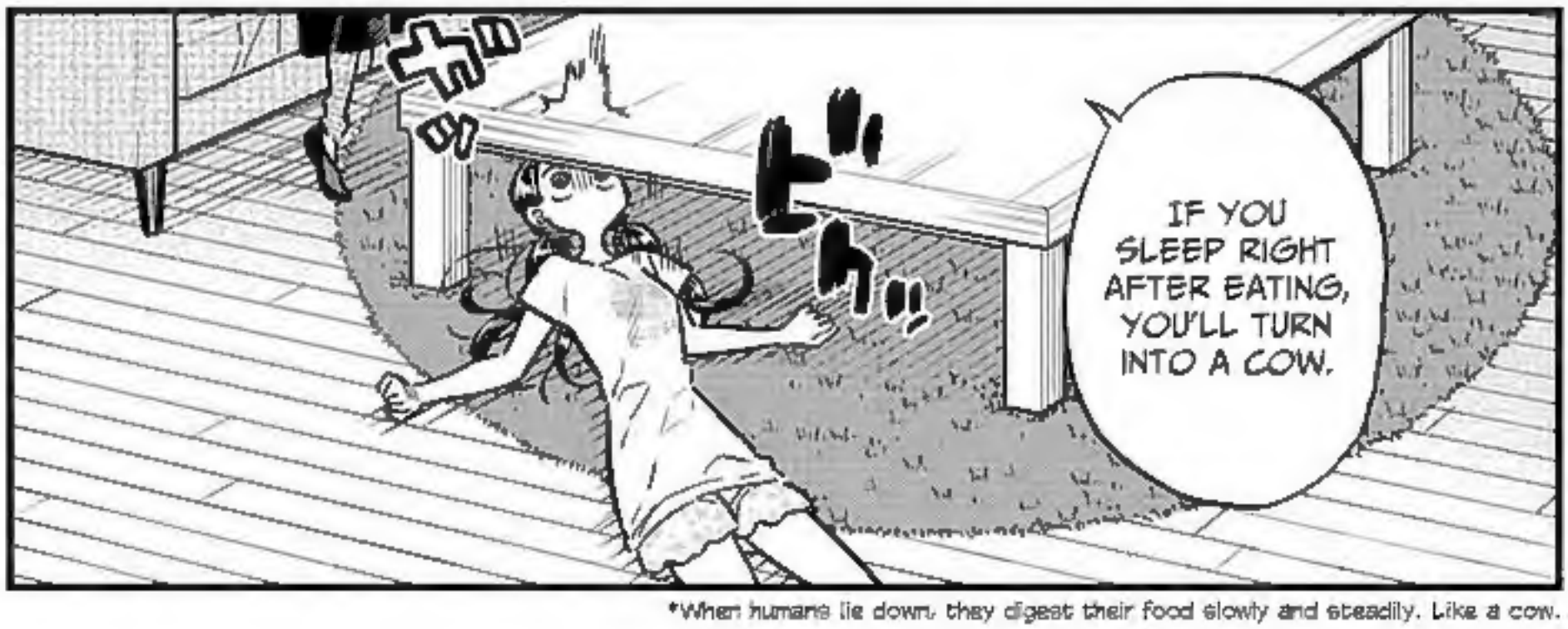
IF YOU'RE FREE, HOW ABOUT YOU TAKE A WALK OUTSIDE?

IT LOOKS HOT.

Maybe she's in her rebellious phase...

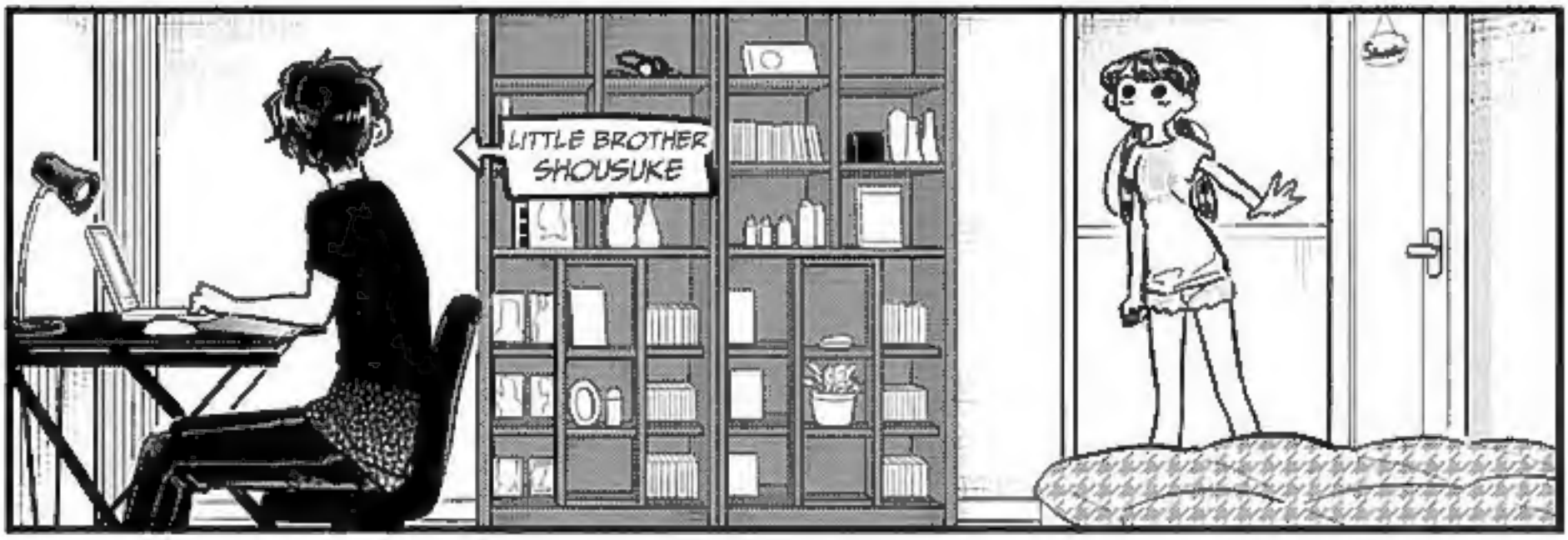
.....

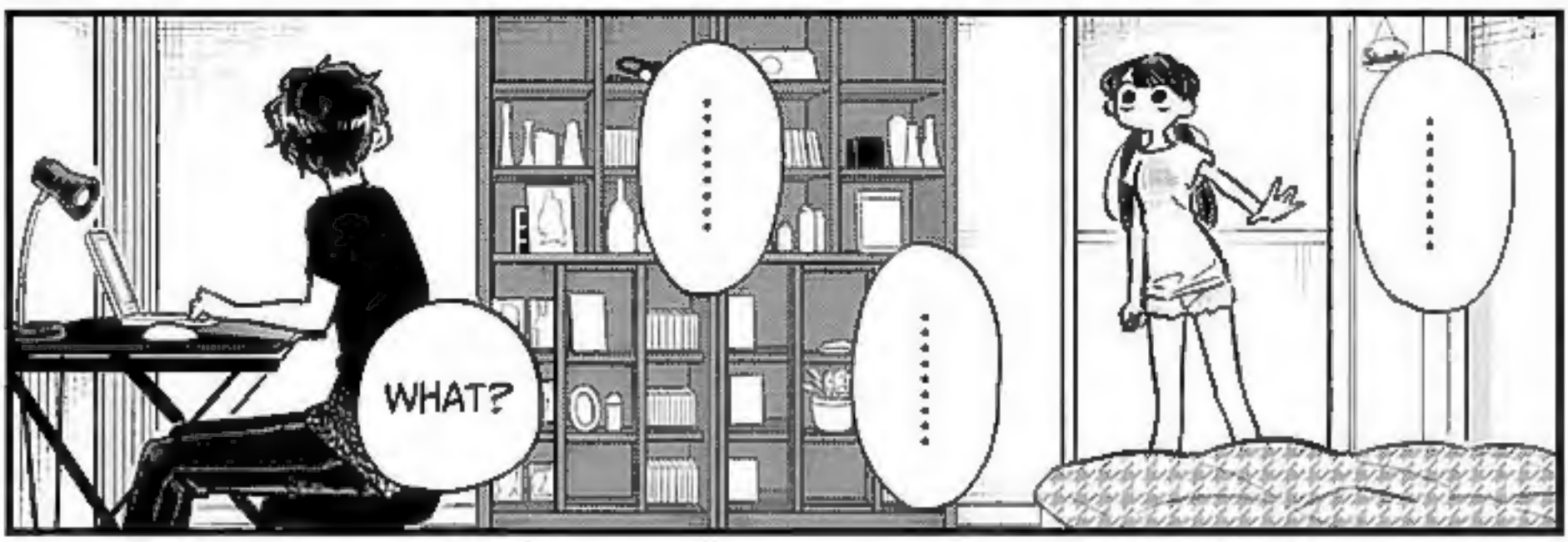
NO!



*When humans lie down, they digest their food slowly and steadily. Like a cow.

Shosuke


LITTLE BROTHER
SHOUSUKE


WHAT?

WHY DID SHE COME HERE...

THERE'S NO AIR CONDI-TIONER IN SHOUSUKE'S ROOM EITHER.

!

...AREN'T YOU HOT, SHOUSUKE?

?

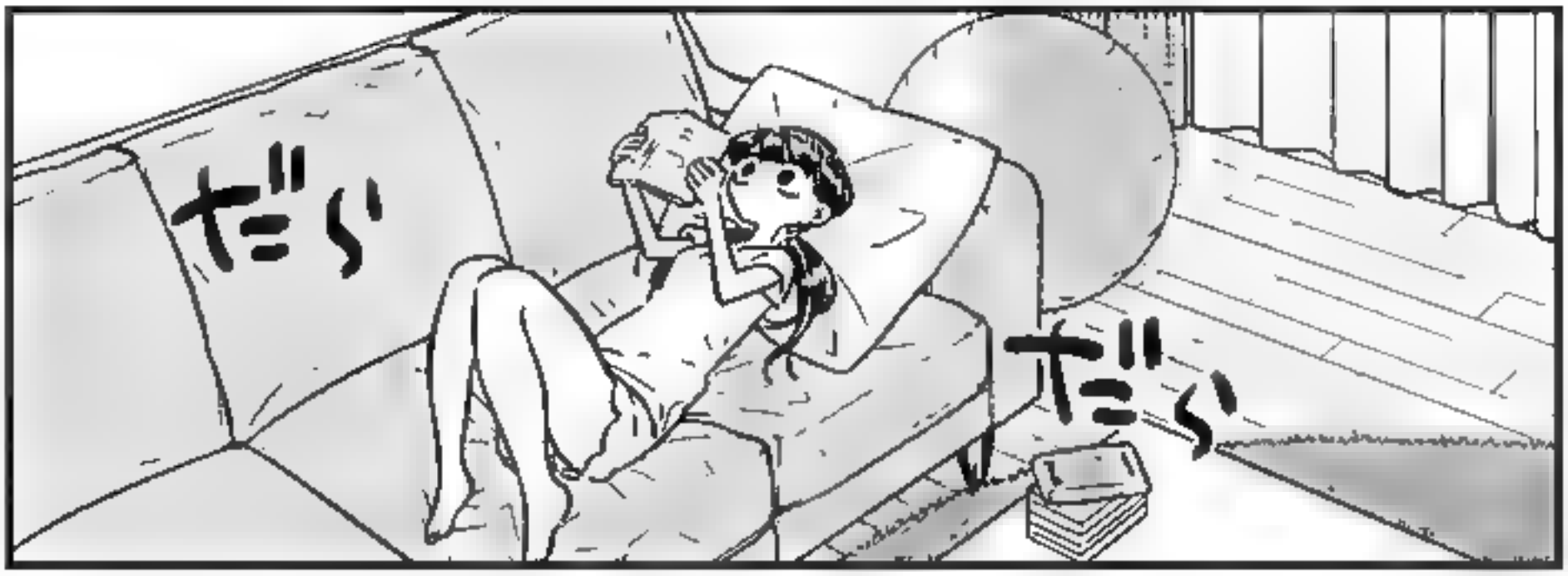
!?

MUST'VE BEEN MY IMAGINA-TION...

!?
!?
!?

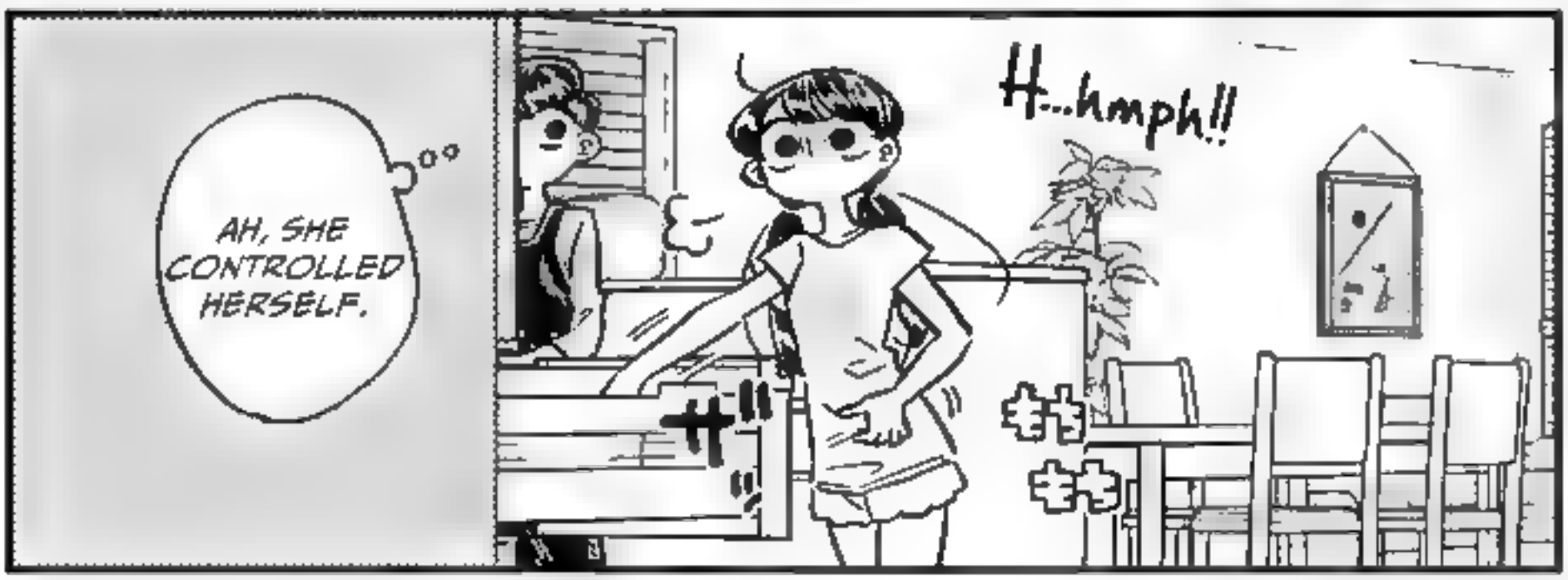
!

WELL, SOMEONE IS IN HIGH SPIRITS...
KOMI-SAN BORROWED SOME MANGA


ที่ไหน
ที่ไหน

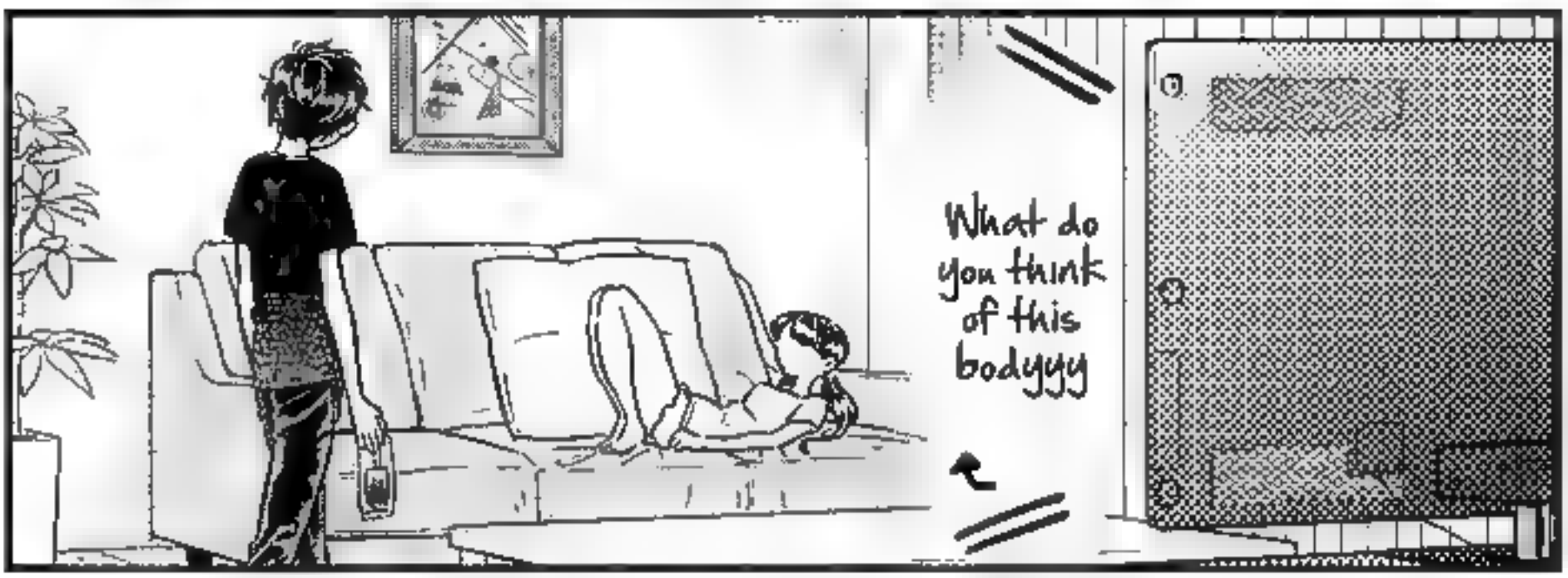
110°F
110°F

ICE CREAM


AH, SHE CONTROLLED HERSELF.
H...hmph!!

Then open the prize!!

Sue likes how she fits onto the couch.
There is but one truth!


What do you think of this bodyyy

15 min cooking

And now we finished our fluffy, tasty meatloaf!

BUT I WASN'T WATCHING. YOU MAKE IT, SHOUKO.

HM? YOU WANT TO EAT THAT?

ﾌﾆｰ! ﾌﾆｰ!

Hm!

Hm!

OH, SHE'S MOTIVATED.

Uaaa

HMPH

Main meatloaf

Main dish

Ground chicken meat 400g
Onion 1/4
Ginger 1 piece
Sake 1 spoonfull
Pinch of salt and pepper
1 egg
Potato starch 2 spoonfulls
A bit of sesame oil

Sauce

Sake 2 spoonfuls
Soy Sauce 2 spoonfuls
Shugar 1 spoonfull
Mirin 1 spoonfull

Assorted

Asparagus, perilla, wonton

Mince the onions, grate the ginger, and mix all the meatloaf ingredients.

HER HANDS ARE COLD.

ヒエエエ…

キニ キニ

*Keep the minced chicken meat well refrigerated.

DO YOU WANT ME TO HELP?

OH, YOU STILL HAVE SOME MEAT LEFT OVER.

After shaping the meat, close the lid and fry it some more on medium fire until the color changes.

Okay okay, i wont meddle.

Put the sauce on and boil it down.

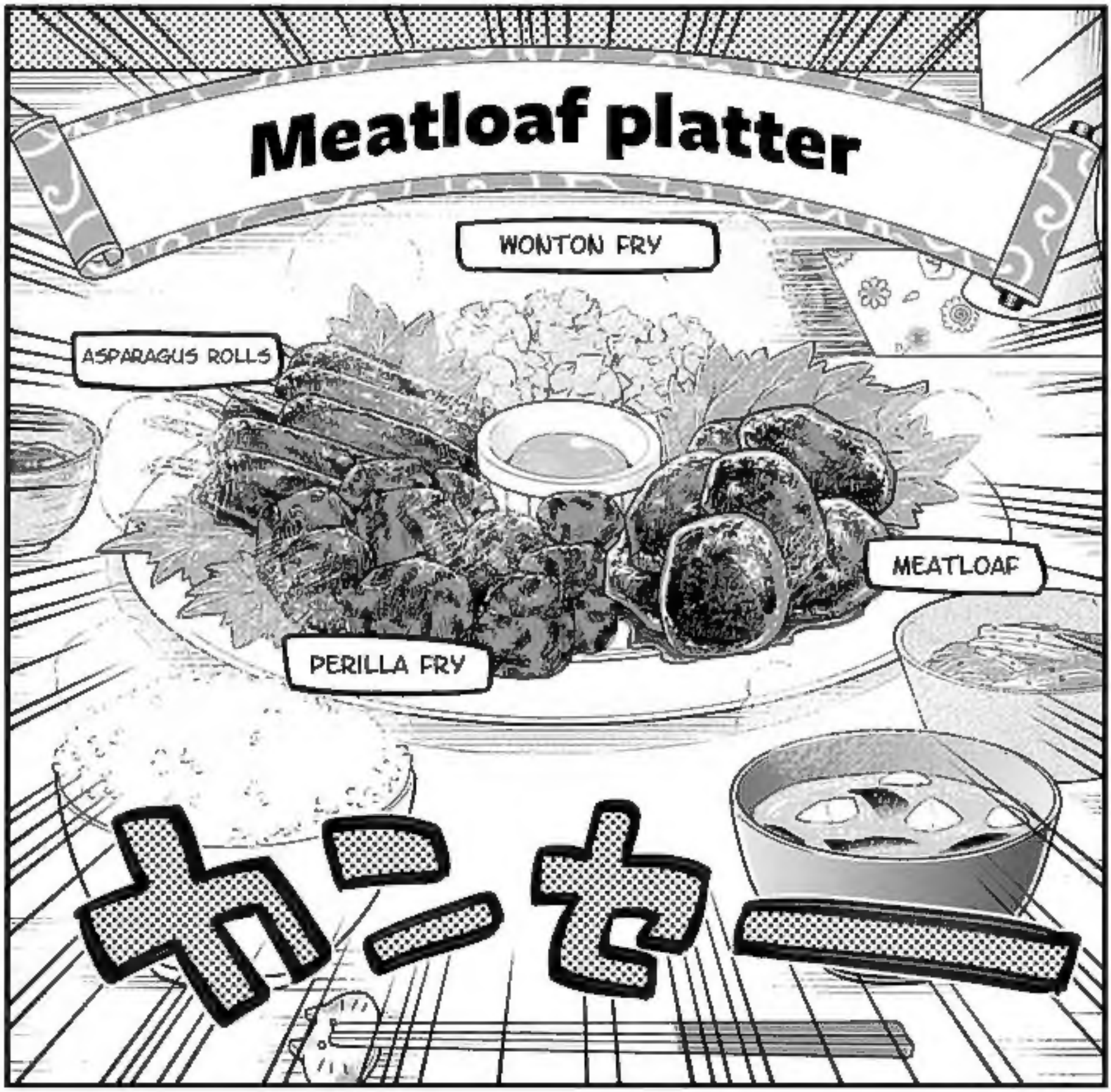
Shiso

Aspara-gus

Wonton

*Watch out for oil splashes.

Dice the wonton skin and perilla, then deep fry them in oil after covering them in batter.


Meatloaf platter
WONTON FRY
ASPARAGUS ROLLS
MEATLOAF
PERILLA FRY

You guys, dinner's ready!
SHE GAVE IT A TASTE TEST, BUT ISN'T SURE IF IT'S TASTY.

TL: SHINOBU
QC: OSAKANON
ED: K4